

EMPIRE

BIRYANI

THE EMPEROR'S FEAST

--

Beef boti kebab or Paneer tikka
Hyderabadi baby aubergine salan
Lamb or Shahi mushroom biryani

Burani raita

--

Triple chocolate brownie
& cardomom custard

dishpatch

The Emperor's Feast

By By Empire Biryani

Traditionally-made dum biryani with a golden shortcrust pastry lid.

 **35 minutes**

 **Serves 2**

In the Box

- ① Lamb or shahi mushroom biryani
- ② Beef steak kebabs or paneer tikka
- ③ Hyderbadi aubergine salan
- ④ Raita
- ⑤ Triple chocolate brownie
- ⑥ Cardamom custard

Give the instructions a read through to familiarise yourself with the process before you start.

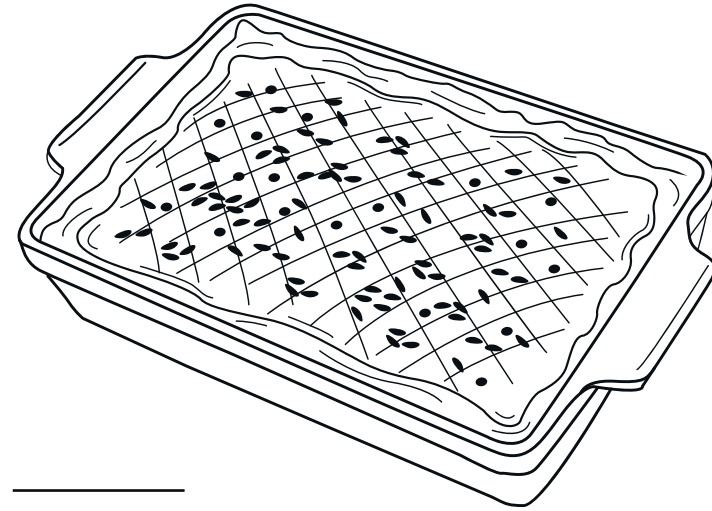
Main

Preheat oven to 200C/180°C fan.

1. Remove film from biryani ① container and place tray in the middle of the oven. Bake for 35 minutes until the pastry is crisp and golden brown. Ensure that the pastry is cooked completely and the biryani is piping hot inside.

2. For beef kebabs: when the biryani has been in for 20 minutes, place the kebabs ② in an oven dish and add to the oven for 15 minutes.

For paneer tikka: when the biryani has been in for 25 minutes, place the paneer tikka ② in an oven dish and add to the oven for 10 minutes.



3. While the beef or paneer is in the oven, empty the aubergine salan ③ into a small saucepan over a medium heat. Add two tbsp of water, stir to combine and cover with a lid. Cook for 5-7 minutes, stirring occasionally.

4. Serve all dishes sharing-style with the raita ④. Make sure to use the delicious pastry topping to scoop up the sides of the biryani.

Dessert

1. Place brownies ⑤ on a baking tray on their greaseproof paper and warm for 5 minutes.

2. Transfer to individual serving bowls and pour over the cold custard ⑥.

That's it, sit down and tuck in!

**Don't forget to share your creation
with @thedishpatch @empirebiryani**



Ingredients

Lamb biryani: welsh lamb shoulder diced, onion, tomato, deggi mirch, turmeric, coriander powder, garam masala, jeera powder, yogurt (**dairy**), ginger, green chilli, fresh coriander, fresh mint, rose water, cinnamon stick, green cardamom, fennel seeds, cloves, baby leaves, rice, whole spices, saffron, wheat flour (**gluten**), rapeseed oil, margarine, **egg**

Mushroom biryani: button mushroom, onion, tomato, deggi mirch, turmeric, coriander powder, garam masala, jeera powder, yogurt (**dairy**), ginger, green chilli, fresh coriander, fresh mint, rose water, cinnamon stick, green cardamom, fennel seeds, cloves, baby leaves rice, whole spices, saffron, wheat flour (**gluten**), rapeseed oil, margarine, **egg**

Beef steak kebabs: diced Beef, yogurt (**dairy**), saffron, papaya, ginger, garlic, green chilli, lemon dressing, **mustard** oil, smoked chilli powder, coriander powder, crushed black pepper, fresh mint, garam masala.

Paneer tikka: paneer cubes (**dairy**), yogurt (**dairy**), ginger, garlic, green chilli, lemon dressing, **mustard** oil, smoked chilli powder, coriander powder, dry mango powder, black cumin, ajwain seeds, roasted chickpea

Fried Baby aubergine + hyderabadhi salan sauce: onion, curry leaves, mustard seeds, fennel seeds, fenugreek seeds, jeera, whole dry chilli, ginger, garlic, green chilli, green cardamom, cloves, coconut milk, tomato, tamarind puree, jaggery, **peanut**, **sesame** seeds.

Raita: roasted cumin and garlic tempered yogurt (**dairy**)

Brownie: cocoa powder, 70% dark chocolate (**dairy**), milk chocolate 16% (**dairy**), vanilla pod, xanthan gum, gluten free oat flour, gluten free tapioca flour, **eggs**, whole milk (**dairy**), rapeseed oil, unsalted butter (**dairy**), double cream (**dairy**), emulsifier E471

Cardamom custard: milk (**dairy**), double cream (**dairy**), **eggs**, vanilla pod, cardamom powder

Allergens - Dairy, gluten, egg, mustard, peanut, and sesame.

May contain traces of nuts.

Storage - Transfer all components to fridge as soon as received.
Ensure all chilled items are cold on arrival, do not eat if warm.

Same time next week? Browse the rest of our menus at dishpatch.co.uk